CLAIMS

What is claimed is:

1. A snack bar comprising a center portion, wherein said center portion comprises at least about 45% super-stabilized nut spread.

2. The snack bar of Claim 1, wherein said super-stabilized nut spread comprises from about 1% to about 4% added stabilizer.

3. The snack bar of Claim 2, wherein said super-stabilized nut spread has a penetration value of from about 130 to about 300 penetration units (mm/10) at 21°C.

4. The snack bar of Claim 3, wherein said center portion comprises from about 50 ml to about 250 ml of food bits per 100g of the total weight of the center portion.

5. The snack bar of Claim 4, wherein said center portion has a density of from about 0.5 to about 1.25 g/ml.

6. The snack bar of Claim 5, wherein said center portion has a density of from about 0.6 to about 1.1 g/ml.

7. The snack bar of Claim 6, wherein said snack bar has a Bar Strength of at least about 2 inches (5 cm).

8. The snack bar of Claim 7, wherein said super-stabilized nut spread is peanut spread.

9. The snack bar of Claim 8, wherein said super-stabilized nut spread is peanut butter.

10. The snack bar of Claim 9, wherein said snack bar is enrobed with a confectioner's material.

11. The snack bar of Claim 1, wherein said center portion comprises from about 60% to about 95% super-stabilized nut spread.

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12.   The snack bar of Claim 11, wherein said super-stabilized nut spread comprises from about 1% to about 4% added stabilizer.

13.   The snack bar of Claim 12, wherein said super-stabilized nut spread has a penetration value of from about 150 to about 250 penetration units (mm/10) at 21°C.

14.   The snack bar of Claim 13, wherein said center portion comprises from about 100 ml to about 200 ml of food bits per 100g of the total weight of the center portion.

15.   The snack bar of Claim 14, wherein said center portion has a density of from about 0.5 to about 1.25 g/ml.

16.   The snack bar of Claim 15, wherein said center portion has a density of from about 0.6 to about 1.1 g/ml.

17.   The snack bar of Claim 16, wherein said snack bar has a Bar Strength of from about 3 inches (8 cm) to about 8 inches (20 cm).

18.   The snack bar of Claim 17, wherein said super-stabilized nut spread is peanut spread.

19.   The snack bar of Claim 18, wherein said super-stabilized nut spread is peanut butter.

20.   The snack bar of Claim 19, wherein said snack bar is enrobed with a confectioner's material.

21.   A process for making a snack bar, wherein said process comprises the steps of:
    (a)   providing a nut spread;
    (b)   adding a sufficient quantity of stabilizer to the nut spread to form a super-stabilized nut spread having a penetration value of from about 130 to about 300 penetration units (mm/10) at 21°C;
    (c)   adding food bits to the super-stabilized nut spread to form a mixture, wherein said mixture comprises from about 50 ml to about 250 ml of food bits per 100 g of the total weight of the mixture; and
    (d)   forming the mixture into a bar shape.

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22.   The process of Claim 21, wherein said snack bar comprises at least about 45% super-stabilized nut spread.

23.   The process of Claim 22, wherein said snack bar comprises from about 60% to about 95% super-stabilized nut spread.

24.   The process of Claim 21, comprising the additional step of:
    (e)   enrobing the snack bar with a confectioner's material to form an enrobed snack bar.

25.   The process of Claim 24, wherein said enrobed snack bar comprises greater than about 30% super-stabilized nut spread.

26.   The process of Claim 25, wherein said enrobed snack bar comprises from about 45% to about 80% super-stabilized nut spread.

27.   The process of Claim 21, wherein said super-stabilized nut spread has a penetration value of from about 150 to about 250 penetration units (mm/10) at 21°C.

28.   The process of Claim 27, wherein said snack bar has a Bar Strength of at least about 2 inches (5 cm).

29.   The process of Claim 28, wherein said snack bar has a Bar Strength of from about 3 inches (8 cm) to about 8 inches (20 cm).